

PATENT
color ex
12 KG TANK CAPACITY

CONTINUOUS
TEMPERING
MACHINE

PATENT
EX[®]
GENERATION



Compact size

Ideal for bakers, ice cream parlours
and restaurants

Tempers 12 Kg of chocolate
in 8 minutes

New construction concepts resulting
in lower energy consumption

Fast melting and tempering of chocolate. Low voltage heated vibrating table. Easy cleaning of the machine thanks to the internal removable screw pump. The advantages of this machine are innumerable, primarily the possibility to insert chopped hazelnuts, cocoa nibs and any product to the chocolate to add aroma. Volumetric dispenser, pedal to control the flow of chocolate. Close circuit cooling system with countercurrent exchanger.

- Option to modify to single phase 220V
- Option to modify to three-phase 220 V - 50/60 Hz
- Possibility of removal of the screw pump to allow for quick washing of the machine interior
- Heated vibrating table 220 V 24 V

Technical data

Electrical specification: 400 V three phase 50 Hz
Power required: 1 Kw - 16 A - 5 poles
Tank capacity: 12 Kg
Hourly production rate: 55 Kg
Cooling unit: 900 frigorie/h
Dimensions: h. 1470 mm, w. 380 mm, d. 740 mm
inclusive of vibrating table: w. 670 mm

SCREW PUMP REMOVABLE IN 5 MINUTES

